



Intense and fresh aroma, notes of violets, bergamot and black fruits in balance with complex french barrel notes from malolactic fermentation and 12 months ageing.

In the mouth, freshness and acidity identify the origin of the grapes, elegant and structured, this wine allows foreseeing a long life in the

Mi Moboredo Madeira

## **QUINTA DA PEDRA ESCRITA**

RESERVA / RED / 2017

Organic wine. / Single Quinta grapes from *Touriga Nacional, Sousão* and *Jaen* varieties. / Granitic soil of the Douro Superior, very sandy at an average altitude of 575 meters. / Malolactic fermentation and ageing for 12 months in french oak barrels.

GRAPES

Touriga Nacional (40%), Jaen (40%) and Sousão (20%).

NOTES
RED WINE

VINTAGE

2017

TECHNICAL

ORIGIN

Organic grown grapes under dry farming of Quinta da Pedra Escrita estate, located in Freixo de Numão - Douro Superior, at an average altitude of 575 meters.

The windy and dry soils of the estate are 100% granite, sandy and very poor in nutrients. Here I grew my first vineyard, always believing that the granite soils give us wines with highly complex aromas and great longevity, like in the old times, with very concentrated grapes due the low yields.

APPELLATION DOC DOURO

ALCOHOL 14%



QUINTA DA PEDRA ESCR

VINIFICATION

Hand-picked grapes to small perforated boxes. Full
Destemming and crushing, cold maceration, alcoholic
maceration during two weeks, malolactic fermentation in
french oak barrels.

AGEING
Ageing for 12 months in 300 L french oak barrels.

pH 3,59

TOTAL ACIDITY
5,4 g/dm³

TOTAL SUGARS
0,9 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52369 7